

# PATENT ABSTRACTS OF JAPAN

(11)Publication number : 2001-190248

(43)Date of publication of application : 17.07.2001

(51)Int.Cl.

A23L 1/325  
A23L 1/31  
A23L 1/317  
A23L 1/318

(21)Application number : 2000-002033

(71)Applicant : AOBA KASEI KK

HAYASHIBARA BIOCHEM LAB  
INC

(22)Date of filing :

07.01.2000

(72)Inventor :

KOWADA TERUO  
SATO MITSUTAKE  
SHIMOMURA TAKEO  
YAMASHITA MASAMI

(30)Priority

Priority number : 11004610

Priority date : 11.01.1999

Priority country : JP

11307975

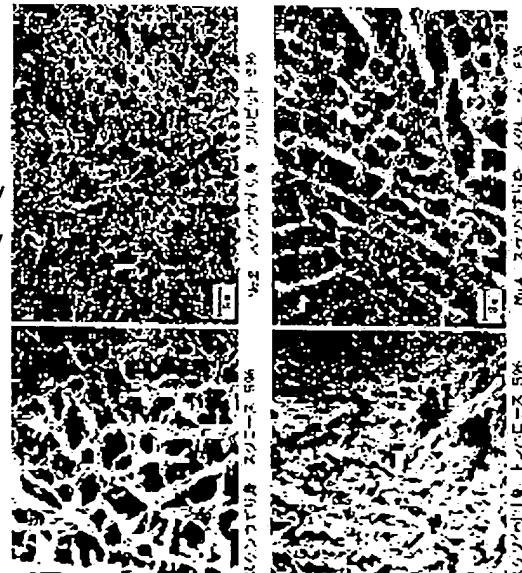
29.10.1999

JP

**(54) PROTEIN DENATURATION SUPPRESSING AGENT, MINCED MEAT HAVING  
SUPPRESSED FREEZE DENATURATION, ITS PRODUCTION PROCESS AND METHOD  
FOR PRODUCING PASTY FOOD MATERIAL**

(57)Abstract:

PROBLEM TO BE SOLVED: To provide a protein denaturation suppressing agent having high freeze denaturation suppressing effect, a drip suppressing agent, an agent for suppressing the formation of spongy texture by freezing, an agent for improving the elasticity of ground fish meat, minced meat having suppressed freeze denaturation, a method for producing the minced meat, a phosphate-free food having suppressed freeze denaturation tendency, minced poultry and cattle meat, a method for the freeze storage of the minced meat, a method for producing the pasty food, a method for



improving the elasticity and a method for improving the yield of ground fish meat.

SOLUTION: The objective protein denaturation suppressing agent contains a carbohydrate and a pH-adjusting agent to adjust the pH of the minced meat within an alkaline range exceeding 7 and lower than 10. The invention further provides a minced meat prepared by using the protein denaturation suppressing agent, a method for producing the meat and a method for producing a pasty food product.